

Diary

16th June	Ryde Walk-About starting at The Hole in the Wall at 8.30 pm
3rd July	Pub of the Year Award Blacksmiths Arms at 7.30
19th July	Business Meeting Vine Inn St. Helens at 8.30
1 - 5 August	Great British Beer Festival Olympia, London
18th & 19th August	Portsmouth Beer Festival Portsmouth Guildhall. (details Jay Dow 01329-825769)
25th August	Havenstreet Steam-Up
6th September	Business Meeting Kinston Arms Cowes 8.30
27th September	Launch of Thwaites Reward Volunteer, Ventnor
27th October	Start of Venter Beer Festival

Brewing equip- . Profile continued..... ment was acquired and in

stalled in some old barns on Anthony's farm.

Their first brew, GSB was produced in June 1993. In 1997 with sales increasing, Anthony decided to quadruple the capacity of the brewery of the brewery. Chris Coleman was taken on to install the new brew-kit built by Trevor Nobes from Ventnor. Chris, a keen home-brewer, took such an interest that he finally decided to give up his job to become assistant brewer. A fortuitous move indeed as, at the end of 1998, Jonathon left Goddards to take up a job with Timothy Taylors and Chris became head brewer.

After GSB came Fuggle De Dum and Winter Warmer; then a series of seasonal beers including Iron Horse and the cunningly named "Ducks Folly" (I'll give you a clue - it's an anagram). Fuggle De Dum is now available in bottles, brewed on the island and bottled by Hampshire Bottling on the mainland. Last year GSB won the bronze award for the second time at the Great British Beer Festival.

In August 1999 Anthony bought his first pub, The Wishing Well in Pondwell and just a few weeks ago he added Billy Bunters, Shanklin to the estate. (see cover story).

ADVERTISEMENT FOR THE BLACKSMITHS ARMS

Wightwash



The newsletter of the Isle of Wight branch of CAMRA

Summer Issue

FREE

FREE

FREE

Goddards get Second Pub

Local brewers Goddards have added Billy Bunters, the one time bank to their pub estate.

The guessing is now over. The Wishing Well in Pondwell now has a sister pub in Shanklin.

Although the interior has been completely refurbished and now features Beasley cartoons on all the walls, there have been no changes in personnel. Mark Young stays on as Chef and Lian Beadell stays on as manageress. The pub will offer the two stock Goddards beers GSB and Fuggle De Dum and a rotation of guest beers that will include Goddard seasonals. See Profile on page six.



Inside this issue:

A picture Quiz,
The Ushers (side of the)
Story
Music in Dubs,
PUBS PAST,
Brians Bottles,
News round-up
And a whole lot more!

What is CAMRA?

The Campaign for Real Ale was formed during the 1970's by a group of men who wanted to stop the decline in standard of the beer in British pubs.

The campaign gathered momentum until it became the most effective pressure group in Europe. It is principally due to their efforts that the majority of British pubs still serve real ale.

CAMRA still campaign to preserve and promote good beer and pubs.

If you would like to join CAMRA, there is an application form on page fourteen.

If you are reading this in a pub, please leave it when you have finished for others to enjoy.

Well, I'm back from the Caribbean. Look, I know it's a tough gig but someone's got to do it.



Thank you to Elaine for holding the fort while I was away. And thanks to Nick Ward for coming out of retirement to organise the distribution.

This issue sees the introduction of two new regular columns. Firstly I would like to welcome onboard Kevin Mitchell, author of the acclaimed history of Ryde and Newport pubs. He is going to provide us with a series of stories of Island pubs in days gone by.

Secondly I would like to welcome Vic King, Pete Turner and Mike Plumbley of Vaguely Sunny Productions. These are the guys responsible for The Isle of Wight Rock Book, various live productions and the recently released anthology CD of Isle of Wight rock (Buy one now - track six is a particular gem!). They will be providing us with a series of profiles of Isle of Wight pub entertainers.

Another change you will notice with this issue is that we are now accepting advertising from pubs. If you would like to advertise with us phone me on 721557. Our rates are extremely competitive.

On a disappointing note, the response to my appeal for a couple of people to help me with this magazine has been less than overwhelming — well, none at all actually. Come on, there must be someone out there with a couple of hours to spare. Give me a ring 721557 I'm not a hard task-master - and there are perks!

Finally I would like to point out that the views expressed in *Wightwash* are not necessarily mine or those of CAMRA either nationally or locally - so there!

Tim

Tim Marshall - Editor

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(.....)
! !
! !
! !

Wightwash on-line

We have had a website for sometime, but now we have our own domain name. Yes folks you can now get us at - **www.wightwash.org.uk**

Please check out the pub page which now has a description of virtually every pub on the Island. If you see a mistake or something that needs updating let us know.

Landlords, if you have your own website, let us have your URL and we'll link you in - free of

In Errata

We apologise for the following;

We were incorrectly informed that Dennis Meek was to be the new landlord of The Old Stag. The new landlord is in fact Steve Perry. Sorry Steve.

The brother of Josh Mattick who was once voted "Barman of the Year" is called Paul not Steve. Sorry Paul.

Answers to last issue's "AlphaQuiz"

Sugar converts yeast into this.

Alcohol

Brewers or Opticians? *Batemans*

Didn't go well with the custard pot. - *Cask*

He'll cart the beer barrels. - *Drayman*

Devils Cops Brewery -

Elwoods (hell - woods - geddit?)

A nine gallon cask - *Hogshead*

"Anthony's" special bitter etc. - *Goddards*

A 54 gallon cask - *Killderkin*

Light alcoholic refreshment from Asia -

IPA

Responsible for brewing Sneck Lifter -

Jennings

An 18 gallon cask - *Kilderkin*

Water used for brewing - *Liquor*

Potato Beer? - *Mash (or Murphys)*

Old Growler or Nethergate product -

Nethergate (Shum Mishtake Shurely)

Fermentation begins at this Hydrometer

reading - *Original Gravity*

Sugar added to Produce secondary fermentation

- *Priming*

Fictitious East End hostelry - *Queen Vic*

Transferring alcoholic fluids - *Racking*

Wooden peg in cask - *Spile*

Beer drunk with lightening speed -

Thunderstorm

Empty space in cask - *Ullage*

"Golden" Island resort - *Ventnor*

Fluid extracted from malt and fermented

with yeast. - *Wort*

Double rated Batemans's brew - *XXB*

Immature brewers? - *Youngs*

The enzyme reaction in yeast which catalyses

the alcoholic fermentation of glucose -

Zymase

Paul Mattick wins "Ryde Pubs" and "Newport Pubs" by Kevin Mitchell

The Express reports that British pubs are closing at a rate of 4 per day, and if this trend continues 7,300 will close in the next 5 years mainly in rural areas.

Use 'em or lose 'em

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THE STEAMER INN
THE BARGEMANS REST
AND
THE SPYGLASS INN

teen

Cask Conundrums

Unscramble these well known real ales

- | | |
|-------------------|---------------------|
| 1. DEIGREEP | 8. DRERICOTS |
| 2. BHS | 9. NOOGFALETT |
| 3. OLDGNORNVET | 10. NONLIDDEROP |
| 4. THELOPDRUM | 11. BABATOLE |
| 5. ELSNEKPLODCHED | 12. UPCLIDEROLE |
| 6. DRODLLAN | 13. OWELLIFARROSING |
| 7. FEDGMUDGLUE | 14. TIDBONDSONG |



Protect your pleasure
Become a CAMRA member



Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4W. Rates are Single £14, Joint £17, OAP £8 (joint £11), Overseas £18 (joint £21) Under 26 £8 (joint £11)

Title.....Surname.....
 Forenames.....
 Date of Birth.....Partner.....
 DOB.....
 Address.....
 Post code.....Telephone Number.....
I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association. I enclose a cheque for.....
 Signed.....Date.....

Answers: 1. Pedigree, 2. HSB, 3. Ventnor Gold, 4. Old Thumper, 6. Landlord, 7. FuggleDeDum, 8. Directors, 9. Tanglefoot, 10. London Pride, 11. Abbot Ale, 12. Old Peculier, 13. Flowers Original, 14. Boddingtons

News from Hall and Woodhouse

The King and Barnes brewery will shut, but the H&W line is that it would have closed who ever bought it. They say it will not close until they are confident that they can reproduce the beers to the satisfaction of local drinkers. The future of K&B bottled beers (including White Shield) is yet undecided.

Last years H&W summer beer Golden Champion Ale is making a return and will now become a permanent fixture. After three rounds of research and development Badger Best is ready for a relaunch in June with new pumpclips, a new ABV of 4% and "a new improved flavour". In blind tastings, it compared favourably with Ringwood Best Bitter and Fullers London Pride, their direct market rivals.

Look out in Safeways and Sainsburys for H&W two new bottles beers "Blanford Fly" 5.2% with ginger and "Badger Original" 4.6% a bottled premium version of Badger Best.

Whitbread

Anchor Inn Cowes has enlarged it's kitchens and loos and added another bar.

After some extensive knocking down and clearing out type stuff, the Falcon Inn, Shanklin has a new outside paved drinking area. This unashamed "Wet Pub" is still proud to boast it's never sold a sandwich.

It is hoped that Phase one of the restoration of The Globe, Cowes should be completed by the start of the Round the Island yacht race on June 10th and that the second phase will be completed a couple of weeks later.

The Horse and Groom in Ningwood will soon be getting a proper bricks and glass conservatory, replacing the tent like construction currently attached to the building.



Niton villagers have taken well to new The White Lion landlords Les and Kirsty Crabtree and local trade is picking up well. After taking over the pub 2 months ago they closed it for 3 weeks for refurbishment. They have replaced all the kitchen equipment and redecorated throughout. As well as beers from the Whitbread portfolio they will be regularly featuring beers from the Ventnor brewery including all of their bottled beers. They plan a series of barbeques during the summer months.

Why is the Moulin Rouge (as advertised on IoW Radio) blue?

Advertisement for Badger Beers

Ushers of Trowbridge was founded in 1824 and was an independent company until bought out by Watney's in 1960. Watneys were in turn swallowed by Grand Metropolitan. In 1991 there was a management buyout of the brewery and 400-plus ex-Courage pubs led by Roger North. Although there was no financial connection between the old and new companies, the Ushers name was retained. After the Beer Orders shake up, Ushers moved on to the Isle of Wight taking over many ex-Whitbread establishments. They now own 16.

The relationship between Ushers and CAMRA on the Isle of Wight has had it's ups and downs. There has now been a well publicised take over of Ushers by the Alchemy Group. "How will that effect Island beer drinkers?" I asked Peter Groves Operations Director (Sales). Here are some excerpts of the conversation.

GP: The Managed House division is being wound up so we will be 100% tenanted leasehold operation.The Ushers Brewery, the Ushers Pubs and the Ale House Company's pubs have all been renamed as the InnSpired group. As far as the Isle of Wight is concerned the last managed house (Cask and Taveners, Godshill) will revert to a tenancy.

TM: Will we see pub signs with InnSpired on them?

GP: Not in the near future

TM: Will we see a change in the beers?

GP: The beers that we now have on offer are an extended range of the Ushers brands with a further 23 cask ales including Banks, Gales and Green King. They will be delivered by Carlsberg/Tetley and on the Island, Goddards.

TM: Who will be brewing the Ushers beer?

GP: The Ushers beers will be brewed by Thomas Hardy of Dorchester and marketed by Refresh UK.

TM: Does this signal the end of Newport Nipper?

GP: Nipper is on the list of beers to be brewed by Thomas Hardy.

TM: So you're not cutting any ales at all?

GP: We're adding! As well as the Ushers range which included Nipper, the 4 seasonal ales and Bishops Tipple we are adding 23 cask ales including three cask mild ales Ansell's, Hansons and Tetleys..

TM: Will you be allowing your tenants to take a guest beer from outside that range?

GP: No. Given the enhanced rangethere's plenty to choose from.

TM: Thank you for phoning me back.

GP: Happy to. I know we had a few hiccups earlier on regarding the Burts Brewery and so on, but I hope we're giving our tenants a good range of beer to sell and it will be a better deal for them and our customers.

NB. I did ask Peter about the brewery closure and he said he couldn't comment apart from expressing a sense of personal sadness. TM

I am grateful to David Backhouse of the Swindon branch of CAMRA for his help with this article. He invites you to have a look at their website.

www.foxhillswindon.demon.co.uk/camra/camra



7. The inn and thoroughfare share the same name. What is it?



8. Name the pub (easy) **and** the church (not so easy, eh?).

ADVERTISEMENT FOR THE CHEQUERS INN

And finally - 9 & 10. New names for these two pubs, please.



The first correct answers out the hat win the meal voucher.

Deadline 4th August 2000

Answers to:

The Editor, Wightwash Magazine,
Oakdene, Rookley, Ventnor, IOW,
PO38 3NH

Win a £25 meal voucher for the Chequers Inn

Just answer these ten questions

1. Which pub's beer garden is this?



2. Pub name please. If you can't get this one right, I shouldn't bother with the rest!



5. Name the village.



3. In which pub garden would you find this?



4. This won't be going far. It's fixed to which pub wall?



6. Once known as "The Bird in Hand", what's this pub's real name?



ADVERTISEMENT FOR THE RAILWAY MEDINA

The **Island Beer Company** are expecting representatives from an array of brewers keen to get their beers on to the Isle of Wight. Soon we should see beers from Triple F, Batemans, Tisbury, Adnams. Look out during June for Youngs and either Shepherd Neames' Master Brew or Canterbury Jack. Last year the Island beer company supplied the Island with over 200 different cask ales.

Our Ryde correspondent reports that Yelfs Tap/ Cellar Bar and the Bow Bars are shut. **Thatchers End** is having a proper cellar installed and the manager will be Colin Gibson (aka Colin King when he's entertaining with his guitar). A June opening is expected.

Our West Wight correspondent reports little change in his neck of the woods. I can reassure West Wight drinkers that their supplies of Ringwood Forty Niner are safe. We are informed that the hiccup with distribution has been sorted out.

The **Inn at St. Lawrence** is now up and running. It is featuring freshly cooked food to order with a daily change of menu. The specially designed brewing equipment arrives within the next few weeks and brewer David Yates hopes to be in production soon.

The new landlord of the **Old Stag**, Steve Perry is to run a "Mystery Ale" competition. Call in to see if you can identify the beer between Thursdays and Sundays. The identity will be revealed on Sunday evening with four pints of the beer in question going to the winner.

Shanklin's newest pub, the **Steamer Inn** is



proving very popular. Manager Paul Holt says he has been delighted with the response.

The **Hogshead** are planning a regular programme of events for the summer season, these include: Win a bottle of wine - Mondays; Quiz - Tuesdays; "Look under your chair" - Thursdays. Coming soon - Caribbean Night and a 70's retro night. They now have a new wine list with a "huge" selection of wines from around the world. For further details www.hogshead.co.uk

The locals at the **Falcon** at Ryde have been finding some unusual beers on the counter recently. Landlord Brian Bell has an arrangement with Banks and Taylor who will bring him beers from as far a field as the **Raven Brewery** in the Orkneys. At the time of going to press, the offering was **Norwegian Blue** from Buffys

Look out for the summer seasonal offerings from the **Traditional Beer Co.** Including Adnams Broadside

Ventnor Brewery are currently running at full capacity and may have to expand their operations soon. The recipe for **Wight Spirit** has been finalised and is going down a treat in pubs across the Island. The organisers of the Great British Beer Festival have requested a barrel of **Ventnor Gold** for this year's bash.



Who Wants to be a Millionaire?

Life is nice and cosy, and then suddenly you lose £1 million. What do you do? Panic, scream loudly, turn to Buddhism? How about building your own brewery?

This is what **Anthony Goddard**, founder and owner of Goddards brewery did and he hasn't looked back.

Anthony started with a background in engineering, before qualifying as an accountant. The family were very successful, having a large family home and vineyard near East Cowes. In the 1980's he decided to become a Lloyds Name. Then in 1987 came the biggest storm in living memory and the Stock Market crash. Lloyds turned to the Lloyds Names to cover their loses; "Time to honour your

agreement, Old Boy" Anthony is stoic about the affair. "A risk is a risk after all" he says. Unfortunately, to meet his commitments the family home as well as the vineyard had to go. The Goddard family moved to a farmhouse just outside Ryde.

Advertisement for Goddards Brewery

Now, at the age of 45, with a family to support, Anthony had to decide what he was going to do with the rest of his life. While all of this was happening, Ventnor was witnessing the end of

brewing on the Island, with the sorry demise of the original Burt's Brewery. Anthony had recently become acquainted with Burt's brewer Jonathan Stancil. They both agreed that the Island needed a brewery, so after a number of discussions, Goddards Brewery was born.

(Continued on page 16)

Advertisement for Caulkheads

I found the combination of thick gold text on a green background totally indecipherable – perhaps I should broaden my carnal activities.

In spite of the fact that it was the only pasteurised beer of the bunch, I relished the prospect of a pint from one of my favourite brewers, Adnams, whose draught beers are, to my mind, almost without peer. Sadly, their Strong Suffolk Ale at 4.5% (an over-hyped title to one used to imbibing 9% Belgian ales) proved to be an absolute stinker. It smelt of chemicals and it tasted of chemicals, having a dry, astringent and unpleasant palate, and the noises the sink made when I ditched that half of the bottle I couldn't bring myself to drink, reminded me of those my stomach used to make when forced, in more youthful times, to accommodate some of the viler offerings from the local pharmacy. I suppose it was little worse than many mass-produced, run of the mill packaged beers, but one expects a little better from someone like Adnams. No marks awarded.

Crop Circle from Hop Back thankfully restored my faith in English beer. A light, pleasant, fruity, 4.2% bottle-conditioned wheat beer with a distinctive coriander aftertaste, it provided a splendid accompaniment to a curry I happened to be consuming at the time. It isn't a beer I'd buy on a regular basis, as I find light beers are best drunk with a meal; I'll give it 7.

Pick of the bunch was undoubtedly the Fullers Millennium Special London. A full-bodied, amber, bottle-conditioned beer of some 6.4%, a couple would certainly make you sweat a bit on a warm Spring day, but it makes a splendid evening drink. I've often remarked before that natural conditioning doesn't have as great an impact on bottled beers as cask, but the comparison between the Adnams pasteurised offering and the wonderful, fresh, natural taste of this beer has made me doubt the wisdom of those words. It's a surprisingly bitter beer for such a relatively high gravity, indicating that the extra sugars have been carefully counter-balanced with a high hopping rate. It was a delight to drink, I'll give it 9 out of 10, and at £1.49 a go, you won't better the value.

Brian Jacobs

ADVERTISEMENT FOR THE TRAVELLERS JOY

The variety of bottled beers around in our off-licences and supermarkets grows ever more interesting – except in Bottoms Up, which has cut back its range of bottle-conditioned ales somewhat, but is still worth a visit. Tesco, as ever, is the bottle tops again this month, with not only a staggering variety of beers, but all on offer at £1.49 a throw, irrespective of strength. So, since the editor has, yet again, failed to offer any research funding, the combination of variety and my accountancy upbringing left me no choice but to make Tesco the provider of this review's raw material.

My first problem was to temper my sampling enthusiasm with recognition of the burgeoning area around my abdomen, which sadly still retains its Christmas presence. So I settled on two Spring wheat beers, one strong ale, whose strength was guaranteed to take the spring out of anyone's step, and one optimistically described as a strong ale. These were, in no particular order of merit, *Yellow* from St Austell, Adnam's *Strong Suffolk Ale*, *Crop Circle* from Hop Back and Fullers' *Special London Ale*.

The first, *Yellow*, from St Austell Brewery in Cornwall, describes itself as a 'naturally conditioned, cloudy, yellow, vanilla, wheat beer', and weighs in at a respectable 5%. I confess I'm a sucker for novelty beers – heather, cherry, raspberry, blackberry, peach, elderflower, elderberry, biscuits, I've tried the lot. However, I've never tried one flavoured with vanilla, but it seemed no more bizarre a concept than those aforementioned. In fact, it proved to most pleasant and harmonious marriage of ingredients, a pale yellow beer enjoying a body which was considerably lighter than mine, and displaying a pleasant, light citrus palate from the wheat, with a subtle vanilla aftertaste – a perfect drink for a sunny Spring afternoon, or to accompany a salad. This was definitely one to try again, and I'll give it 8 out of 10. My only criticism was that the label probably some interesting information, but in spite of the fact that my ageing eyes still enjoy 20/20 vision (before opening the bottle, anyway),

(Continued on page 11)

ADVERTISEMENT FOR THE WIGHT MOUSE

In this new series, the guys from *Vaguely Sunny* take a look at the rich vein of entertainment currently on the Isle of Wight pub scene. In their first article they feature brother and sister act JC and Angelina.

No Synthesisers Please!



JC and Angelina Grimshaw's musical taste runs like the Mississippi River, deep and wide. The duo's music, is steeped in hard Chicago blues, dark Delta ballads and kicking Calun stomps. They'll even throw in Vaudeville jazz, Hawaiian, Mexican tunes and County Blues along with English folk songs. Whilst the 1980's were flooded with synthesised music, JC and Angelina headed down a different road. Their independent label VillageBike continues to document their musical career.

The Village Bike story began with the multi-talented ensemble Chuff Train Hot Dogs. An offshoot from the Chuff Trains was JC and Jake Rodrique's aptly titled duo Tapping Feet. A madcap South Sea Shuffle of Jazz, Hawaiian and show tunes. Angelina's solo tape *Root Sap* reverted Village Bike back to the Blues. She has a dark, dusky voice akin to that of Bessie Smith and the bawdy Memphis Minnie, two of her favourite singers.

After two years on the road as a full time member of Midge Ure's acoustic band, JC released his acclaimed solo album "Dance While You're Living" during 1999. JC and Angelina also work within The Dance Preachers, a five piece semi-acoustic band which has a reputation for performing Cajun and Blues originals along with Irish and Scottish reels. The Dance Preachers features the superb rhythm section of Paul Armfield on bass and Rupert Brown on drums (a sought after session player and also a recording artist on Holistic Records). They are often joined by Jake Rodriques on accordion and Donal O'Riain on violin.

Over the past decade **JC and Angelina** have been playing tours of Japan, USA, Ireland and Blues festivals throughout Britain.

JC and Angelina regularly appear at the following venues: -

Mondays: Wight Mouse, Chale; **Tuesdays:** Fisherman's Cottage, Shanklin (summer only); **Wednesdays:** Bargeman's Rest, Newport; **Thursdays:** Spyglass, Ventnor;

Sunday lunchtimes at the Hotel Ryde Castle.

They also appear at various other Island venues on a "one-off" basis.

For further details phone 614121.

Advertisement for the Cask and Crispin

The Ship & Launch

Hurstake, Newport

This interesting little pub sat on the banks of the river Medina a little further north of the present day Dodnor industrial estate, the building existing today as a private house. The pub first appears in the 1845 directory and closed in 1936 when its 7 day licence was assigned to the Folly Inn on the op-



Mew Langtons brewery on the Isle of Wight, strangely enough; the Globe at Cowes seafront was the other.

Jinks Foley was the skipper of one of the two Mews' launches, known

by the name of the "Snipe" and in those days the little craft was loaded up with tubs and beer cases in the brewery yard now adjacent to the present day Curry's' Superstore. The boat was then taken under the bridges by the Railway Medina, Hurst's yard, the present day Quay Art Centre and then out into the harbour. Strangely enough, the launch would take a long time to clear the bridges, perhaps because old Jinks would breach the spiels of a barrel or two underneath the bridge and help himself to the ale with the help of a tube. This would have some unfortunate consequences; on occasions he was known to send a message back home to his wife via his boat lad to supply a fresh pair of underpants!

Alf Sheaf, the pub's landlord, was found drowned in Newport harbour in 1921 after falling from his boat from which he used to commute to his pub down the river. Apparently his cries for help were mistaken for ducks squawking under the viaduct arches, his grandson, Vic Sheaf lived in the house and was for many years, Newport Harbour Master.

The two photographs are a bit faded but the

ob Horton and his staff welcome you to
The Prince of Wales



Newport's friendly town centre pub

Real Ales

(including Bishops Tipple)

Mostly home cooked food
Including the reknown

Charlie's Bangers

Locally made

"GOOD ALE & GOOD GRUB"

first show a couple of children outside the pub in the early part of the 20th century, the story goes that shortly after, photograph was taken, the photographer took the boat featured in the photograph, tipped it over and drowned. The



second is more interesting, featuring a number of characters that frequented the pub and their equipment. The mangle was used to pull up their nets and the item to the right of the jetty was a "stomper", an instrument which when driven into the riverbed, frightened fish into waiting nets. An old friend of mine who visited the pub when a youth with his father, remembers troughs (pronounced "trows") down the side of the pub with a mixture of tar and paraffin, in which the fishermen dipped their nets to preserve them.

It was a lively pub though, frequented by many who used the river, the account of C.F. Bound from the early part of the last century gives a flavour of that time.

the Cowes fraternity who arrived by rowing boats. Such was the conviviality at the bar that the tide was frequently missed. One old salt had brought his entire family with him from East Cowes and made the all too frequent mistake. Not to be beaten, he instructed his family to walk to the Cement Mills where there would be sufficient water to take them aboard, and then stripped himself of everything below the thighs, he hauled the boat over the mud to the centre of the river, where there was just sufficient water to float it.

Days with character!

Kevin Mitchell

Kevin's books "Ryde Pubs" and "Newport Pubs" are available form all good book shops.

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